



**ARCOBALENO<sup>®</sup>**  
PASTA EQUIPMENT

**MODEL APCE35/35D  
OPERATING, INSTALLATION &  
MAINTENANCE MANUAL**



APCE35

APCE35D



Intertek

CONFORMS TO UL STD 197; NSF/ANSI STANDARD 4  
CERTIFIED TO CSA STD C22.2 #109



Intertek

**IMPORTANT SAFETY NOTICE**

This manual contains important safety instructions which must be strictly followed when using this equipment.

**FOR SERVICE, CONTACT ARCOBALENO**

If you have any questions or issues regarding your machine, please contact us at: **717.394.1402** or **service@arcobalenollc.com**. When contacting us, please have your serial number and model number available so we can assist you based on your machine's individual specifications.



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## Arcobaleno Machine Certification

The following machine(s) have been inspected and tested by Arcobaleno prior to shipment to customer:

Model number(s): \_\_\_\_\_

Serial Number(s): \_\_\_\_\_

And found to meet the following requirements as certified by the undersigned.

- Machine power connections are installed correctly
- All covers and guards are present and undamaged
- The machine has been run and tested to meet the required standards
- An operating manual has been included in the packaging
- Appropriate tools have been included in the packaging
- The machine has been packaged properly and is free of physical defects

Authorized Arcobaleno Representative Signature: \_\_\_\_\_

Date: \_\_\_\_\_



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## SAFETY NOTICE/WARRANTY

### MODEL APCE35/35D

#### IMPORTANT SAFETY NOTICE

To insure both safe and trouble-free performance, we stress that all personnel that will be involved with your new Arcobaleno Pasta Machine **must** read and understand these instructions **before** attempting to operate this unit.

#### LIMITED WARRANTY

**Warranty Effective only when Certificate of Acceptance is received.**

**Please mail back with enclosed pre-paid envelope.**

**If not received within 14 days warranty is VOID.**

ARCOBALENO, LLC. guarantees this device against defects in workmanship or material under use and service **for a period of twelve (12) months, which begins upon receipt of machine by the customer.** All obligations and liabilities under this guarantee are limited to repairing or replacing, at our option, F.O.B. our plant of such allegedly defective units as are returned and carrier charges prepaid. All repairs or replacements are made subject to factory inspection of returned parts at company plants. No liability is accepted for consequential damage which may include but is not limited to: damage or failure that has occurred due to misuse, acts of God, damage due to reinstallation labor or improper application. This warranty does not include electrical parts. Defects as defined in the above paragraph shall not include decomposition by chemical action (corrosion).

In the event that a defect in material or workmanship occurs during the first ninety (90) days of the warranty and if Arcobaleno determines that field service is required, Arcobaleno will provide the required service and parts free of charge. The buyer will be responsible for and invoiced for all out of pocket travel and living expenses incurred by such a service call. After the initial ninety (90) days of the warranty, Arcobaleno will service the equipment at the customer's facility at its prevailing labor rates plus expenses. A purchase order will be required for any parts or service ordered under this warranty.

Defects due to materials or manufacturing shall be examined at our expense but if the claim is unjustified, all repairs and replacement costs have to be borne by the customer. The guarantee does not cover accidental damage, negligence or inappropriate treatment, incorrect use or phenomena not depending on the regular functioning or use of this machine.

Guarantee on equipment and accessories furnished by outside manufacturers shall be limited to the guarantees of the respective equipment and/or accessory manufacturer for such units. This guarantee is null when the machine has been repaired by non-authorized personnel and/or when spare parts have been supplied that have not been approved by the manufacturer.

#### FOR WARRANTY SERVICE

Contact the Arcobaleno warranty service department at **(800) 875-7096** or **(717) 394-1402** to report warranty claims before arranging repair or attempting to return the unit to Arcobaleno, LLC.



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## IMPORTANT SAFETY WARNINGS

### MODEL APCE35/35D

#### WARNING

The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

#### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

#### WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



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### PASTA COOKER LIGHTS

-  The green light indicates the power is on.
-  The clear light indicates the status of the heating element.
-  When actively heating, it will light up orange.
-  The red light indicates the detection of water. It will flash once after the unit is powered on.

Out = Water detected in tank

Flashing = Actively searching for water in tank

Solid = Water not detected in tank - See below to reset

If water is not detected in the tank, follow these instructions to reset:

- Turn control knob to the OFF setting
- Wait 20 seconds
- Turn control knob to desired heat setting (1, 2, 3)

**Note:** If water is present in the tank but not detected, it is necessary to turn off the machine, drain the water, and clean the water sensors with a scrub pad. The water sensors are on the front wall of the tank, which is visible when leaning over the front of the pasta cooker. Any questions, please call Arcobaleno.



Water Sensor



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**GENERAL INFORMATION**  
MODEL APCE35/35D

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**1.1 GENERAL**

This publication, hereinafter simply defined as the “manual”, includes any information regarding installation, use, and maintenance of the “APCE35/35D” manufactured by Arcobaleno Pasta Machines, LLC.

The recipients of this publication, generally defined as “users”, include all individuals who, according to their relevant involvement, need and/or are required to provide instructions or to attend this machine operationally.

These individuals can be identified as follows:

- ✓ Directors
- ✓ Chief of Operations
- ✓ Heads of Department
- ✓ Machine operators who are directly involved in its transportation, storage, installation, use, and maintenance, starting from its market introduction until its service
- ✓ Private direct users

This publication must be considered as being an integral part of the machine and, as such, it needs to be kept for future references until final dismantling and scrapping of the machine.

**1.2 PURPOSE OF MANUAL**

The purpose of this manual is to allow specific individuals to learn how to use this machine safely for a long period of time in order to perform any relevant tasks; provided that such individuals shall take any measure and arrange in advance any human resources and materials as necessary. The machine’s intended use and configuration are the only ones approved by the manufacturer; users are advised to avoid usage of the machine in a way non-compliant with the instructions given. Every other use or configuration should be previously agreed with the manufacturer and, in such case, an Annex will be attached to this manual. The machine operator shall comply with any applicable labor law in force at the machine’s place of installation.

**1.3 WHERE AND HOW TO KEEP THIS MANUAL**

This manual should be kept in a safe and dry area where it is always available for consultation. It is advisable to make a copy which should be kept on file. In the event of exchanges of information taking place with the manufacturer, please refer to the rating plate and serial number. This manual should be kept for the entire life of the machine, and if needed, (for example damage that compromises its consultation, even if only partially, etc.), the user must purchase a new copy which should be requested to the manufacturer only.



#### 1.4 MANUAL UPDATE

This manual forms an integral part of the machine and reflects its current status upon its market introduction. This publication complies with any law, directive, regulations in force at that time; it shall not be deemed unsuitable if updated at a later time.

Any changes, adjustments, etc. made on machines marketed afterwards shall cause the manual to be reviewed, however, any manual always represents the current condition of the machine associated with it.

Any additions to this manual that the manufacturer considers appropriate to send to every user should be kept in conjunction with its relative manual.

#### 1.5 COOPERATION WITH THE USER

The manufacturer is available for any additional information its clients may have and for taking into consideration any suggestion as to improve its products and to make this manual more responsive to users needs. In case of equipment transfer, the equipment should be accompanied by this manual. In this regard, the principal user should send the address of the new user to the manufacturer, so that the manufacturer will be able to provide him/her with any necessary information and/or updates.

Arcobaleno Pasta Machines, LLC. reserves title to this publication and warns against any reproduction, in whole or in part, without its prior written consent.

#### 1.6 MANUFACTURER'S WARRANTY

In order to benefit from the manufacturer's warranty, users should strictly comply with any provision set forth in this manual, in particular such as:

- ✓ To operate the machine within its usage limits
- ✓ To carry out regular and accurate maintenance
- ✓ To select qualified personnel having the necessary skills and capabilities and being appropriately trained to use this machine

The manufacturer accepts no responsibility, direct or indirect, arising from:

- ✓ Non-compliance with operating instructions and uses which differ from those provided in this manual
- ✓ Usage from personnel unaware of any instructions and details included in this manual
- ✓ Non-compliant usage with specific regulations in force in the installation country
- ✓ Changes made on the machine without prior authorization
- ✓ Unauthorized repairs
- ✓ Use of unoriginal parts
- ✓ Exceptional events



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## GENERAL INFORMATION

### MODEL APCE35/35D

Any transfer of the machine to a second user shall take place in conjunction with its related manual; the lack of it shall automatically cause decline of any responsibility on the part of the manufacturer for any incorrect use of the machine.

If the machine is transferred to a second user residing in a country whose language differs from the country of the first user, such first user shall be responsible for providing the second user with a reliable translation of this manual in the language of the country where the machine is transferred to.

### 1.7 AFTER-SALE SERVICE

For any after-sale service please refer directly to the manufacturer at the following address:

Arcobaleno Pasta Machines, LLC.  
160 Greenfield Road  
Lancaster, PA 17601

Tel: 717.394.1402  
Fax: 717.397.0258

[service@arcobalenollc.com](mailto:service@arcobalenollc.com)  
[www.arcobalenollc.com](http://www.arcobalenollc.com)

**AFTER HOURS TECH SUPPORT** contact Antonio at 610.656.0391



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**PRELIMINARY INFORMATION**  
MODEL APCE35/35D

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## PRELIMINARY INFORMATION

### MODEL APCE35/35D

#### 2.1 COMPLIANCE OF RATING PLATES - LABELING

As shown in particular in A, the rating plate includes main data on the manufacturer and on the machine in addition to the ETL labeling. The data plate is found on the front side, by opening the door. The data plate includes the model number (Mod.) and serial number (Nr.).

As shown in particular in B and C, other rating plates are added in order to display general warnings as to the correct use of the machine.

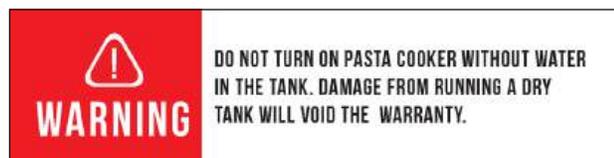
#### Readability and preservation of rating plates:

Rating plates should always be kept in readable form concerning all data included. For such purpose, they should be cleaned on a regular base. In case of degradation and/or illegibility of any one piece of information included, users should request another plate from the manufacturer. Upon such request, they should mention the details included in the original plate and arrange for its substitution.

**WARNING:** The below rating plates should not be removed or covered with others.



A



B



C

Additional warnings to follow:

**WARNING**

**DO NOT TURN ON PASTA COOKER WITHOUT WATER IN THE TANK.**  
Damage from running a dry tank will void the warranty.

**WARNING**

**PRIOR TO DRAINING PASTA COOKER: TURN MACHINE OFF.**  
A. Wait 10 minutes OR until water reaches 140°F (60°C) before draining.  
B. Add 1 gallon of cold water before draining.  
Failure to do so will result in machine damage and will void the warranty.

**WARNING**

The High Temp Safety will trigger if you leave the unit on and drain the water. It is NOT an auto shut-off. It is a precautionary measure to prevent catastrophic damage. Do NOT implement it into daily operation.  
If triggered, be extremely cautious and contact the manufacturer IMMEDIATELY.



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## PRELIMINARY INFORMATION

### MODEL APCE35/35D

#### 2.2 PACKING - HANDLING

Machines are delivered completely assembled so that packaging and/or special protections are not included in the delivery. In case of different agreements between the manufacturer and the user regarding packing of parts or the entire machine as well as handling, see any specific instructions attached to this publication.

#### 2.3 STORAGE UPON RECEIPT

Storage can take place soon after delivery of the machine and is allowed for a maximum period of two years in sheltered areas with the following features:

- The storage area should be a sheltered place with a temperature of no less than 41° F / 5° C and not over 104° F / 40° C, with a humidity ratio not exceeding a value equal to 80%.
- Should the above mentioned values change in the course of storage, performing some preliminary checks shall be required before setting the machine at work (please consult with the manufacturer).
- Should the temperature within the storage area exceed or drop below the above mentioned values and the relative humidity goes over 80%, it shall be necessary to take proper measures such as using a bag barrier and hygroscopic salt.

**WARNING: For storage periods longer than two years or under different environmental conditions, please request the relevant preservation procedures from the manufacturer.**

#### 2.4 MACHINE AND SUPPLY KIT INSPECTION

The machine and its relative supply kit (as agreed with the manufacturer) should be in perfect condition. Before shipping, each item is carefully checked and inspected, however, upon its receipt, it is always advisable to verify the completeness and working condition of the goods shipped.

**In case of any defects and/or incompleteness, please inform the manufacturer immediately and comply with his instructions before proceeding with the installation of the machine.**

Verify any possible damages to the frame, buckles, etc. cracks or tears of electrical conductors, etc... Take the machine's documentation and verify the absence or any discrepancy between what is stated in the shipping documents and the goods received.

Standard supply kit:

- ✓ Machine Certification
- ✓ Certificate of Acceptance - Please mail back with enclosed pre-paid envelope.  
If not received with-in 14 days warranty is VOID.
- ✓ Operator's manual - installation, usage, and maintenance
- ✓ ETL Electric and Sanitation Approval



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**TECHNICAL DESCRIPTION  
& OPERATION**  
MODEL APCE35/35D

**SECTION 3**

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## TECHNICAL DESCRIPTION & OPERATION

### MODEL APCE35/35D

### 3.1 GENERAL FEATURES AND OPERATING TIPS

The most efficient installation of your Arcobaleno Pasta Cooker will depend upon the layout of your kitchen. Locate your Pasta Cooker where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for efficient and safe use.

- Keep the work area free and clear of combustibles.
- The electrical connections and the rooms in which the appliances are installed must comply with the norms in force in the country in which the installation is carried out; above all, the appliance must be installed in a well ventilated room, preferably under an extractor hood, so as to ensure the complete extraction of steam.

**⚠ WARNING DO NOT TURN ON PASTA COOKER WITHOUT WATER IN THE TANK.**  
Damage from running a dry tank will void the warranty.

**⚠ WARNING PRIOR TO DRAINING PASTA COOKER: TURN MACHINE OFF.**  
**A. Wait 10 minutes OR until water reaches 140°F (60°C) before draining.**  
**B. Add 1 gallon of cold water before draining.**  
Failure to do so will result in machine damage and will void the warranty.

### 3.2 TECHNICAL DATA

Model	APCE35	APCE35D
Tank(s)	1	2
Tank Volume	11 gallon	11 + 11 gallon
Tank Dimensions	12"W x 20"D x 12.50"H	(2x) 12"W x 20"D x 12.50"H
Power*	230V/3/60Hz 13.5kW (33.89 Amps @ 230V)	230V/3/60Hz 27kW (67.68 Amps @ 230V)
Water Connection	3/4" NPTM (Qty: 1)	3/4" NPTM (Qty: 2)
Water Pressure	14.5 - 72.5 psi	14.5 - 72.5 psi
Water Drainage	1" NPTM (Qty: 1)	1" NPTM (Qty: 2)
Machine Dimensions	15.75"W x 36.25"D x 36"H	31.50"W x 36.25"D x 36"H
Shipping Dimensions	17"W x 38"D x 43"H	33"W x 38"D x 43"H
Machine Weight	117 lbs	202 lbs
Shipping Weight	143 lbs	235 lbs
Shipping Class	92.5	175

\* Power cord supplied with unit. Nema plug not provided. Consult local electrician for proper connection.



## TECHNICAL DESCRIPTION & OPERATION

### MODEL APCE35/35D

### 3.3 MACHINE CONFIGURATION

All machines are exclusively marketed under the configurations set forth in this manual.

### 3.4 EXPECTED USE - INTENDED USE

This machine is intended for cooking pasta. The use herein indicated is the only one recognized by the manufacturer. In the event that the manufacturer and the user agreed on specific operating conditions, these will be documented and enclosed as annexes to the machine manual, thus forming an integral part of it.

### 3.5 USERS

In selecting the most appropriate person (operator) to operate the machine, who will necessarily be someone fit for work in compliance with the regulations in force, the individual in charge of company security shall take into consideration the physical aspect (no impairment), the psychological aspect (mental balance, sense of responsibility), as well as the educational level, training, experience, and knowledge of rules, instructions, and measures designed for accident prevention.

Based on the dispositions and skills emphasized by the operator, the individual in charge of company security shall arrange for his/her training on the machine as to provide him/ her with a complete knowledge of this machine.

In addition the operator will learn the content of this manual as well as its attachments.

**WARNING:** Don't allow anyone to approach the area when the machine is working and forbid its usage to individuals unfamiliar with ongoing operations.



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# **INSTALLATION & START UP**

## **MODEL APCE35/35D**

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## INSTALLATION & START UP

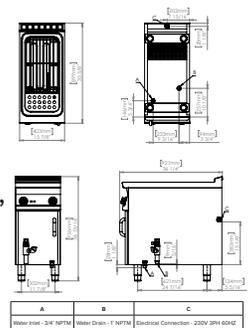
### MODEL APCE35/35D

#### 4.1 PRELIMINARY CHECKS

- Verify the integrity and perfect condition (no signs of rust, humidity, dent, etc.) of both the machine and of any anticipated accessories within the consignment.
- Assess the integrity of the electric installation wiring (no signs of cracks, squashes, etc.)
- Verify that the expected way to get to the installation place (machine handling) is free from any possible obstacles (things or persons). Foresee contingent protection barriers and get to the selected installation place.

#### 4.2 INSTRUCTIONS FOR INSTALLATION

Data plate, markings and location of diagrams on the appliance are found on the front side, by opening the door, and has all the data necessary for the connection. An enlarged diagram detailing the locations of the electric connection, water connection, and water drainage can be found on page 36 (APCE35) and page 37 (APCE35D) of this manual. A quick guide is located on the back of the door.



#### 4.3 INSTALLATION

Proceed with the machine setting in the area specifically designed pursuant to instructions given in Section 2 of this manual.

#### WARNING

The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

**FOR YOUR SAFETY!** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

The customer is responsible for the installation. The installation must be performed by qualified personnel.

#### Operator

This machine requires only one operator for the installation.

During normal working order the operator must stay in its proximity, at “visual” distance in order to intervene in case of malfunction or loading/downloading operations, as the case may be.



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## INSTALLATION & START UP

### MODEL APCE35/35D

#### Lighting System

This machine is not equipped with an off-the-shelf lighting system. The lighting level of the environment should always avoid shadow areas and ensure that any operation is within the maximum levels of security in relation to its usage type.

Should servicing be necessary in parts where there is not enough lighting, it is mandatory to be equipped with portable lighting systems in order to avoid shadows that prevent or reduce visibility on the place of intervention or in its surroundings.

#### Installation

When fitting, the appliance must be leveled using a spirit level. Slight differences of level can be adjusted by screwing or unscrewing the adjustable feet. The main switch or the socket must be near the appliance and easily accessible.

It is advisable to place the appliance under an extractor hood so that steam is extracted rapidly. If the appliance is placed near walls, dividing panels, kitchen furniture, decorative finishing, etc., these should be in flameproof material; otherwise it is necessary to cover them with non-flammable material.

Above all, it is necessary to ensure that the fire prevention norms are observed.

The installation, starting up and maintenance of the appliance must be carried out by qualified personnel. All operations done when installing must be carried out observing the norms in force.

The manufacturer declines all responsibility in the event of incorrect functioning due to wrong installation or installation which does not comply with the norms.

**ATTENTION!** In accordance with international rules, when connecting the appliance, an automatic device enabling the disconnection of all contacts from the mains, must be installed above it; this device must have a contacts opening of at least 3 mm.



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## INSTALLATION & START UP

### MODEL APCE35/35D

#### 4.4 LAWS, TECHNICAL RULES AND NORMS

Installation must be carried out observing the following norms:

- Safety prescription in force
- Installation prescription in force

#### 4.5 WATER SUPPLY REQUIREMENTS

The system must be connected to a drinking water supply with the following characteristics achieved through the implementation of a water filtration/treatment system. Failure to do so automatically invalidates the guarantee.

- **Total hardness:** 0.5 to 5°F (5 - 50 mg/L calcium carbonate and magnesium) to prevent the build-up of lime-scale
- **Pressure:** 14.5 to 72.5 psi (1 - 5 bar) (100 - 500 kPa)
- **Chlorine ion concentration (Cl-):** less than 10 ppm (acceptable value) to avoid damaging the internal steel elements
- **Chloramine concentration:** must not exceed 0.02 ppm
- **pH:** over 7
- **Water conductivity:** 50 to 2000  $\mu\text{S}/\text{cm}$  (20°C) (salt can be added to increase water conductivity)
- **Sediment particulates:** not to exceed 5  $\mu\text{m}$

**IMPORTANT:** The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, alterations, maintenance or use of the appliance, as in all the other cases considered in the items of our sales conditions.

#### 4.6 WATER CONNECTION AND DRAINAGE

It is advisable to connect the appliance to the hot water pipe (max. 140°F / 60°C) to reduce heating time; it is also recommended to install a cut-off cock upstream from the appliance.

The drain piping must be connected to a suitable drain and be compliant with the norms.

The piping must be connected in such a way as to avoid contractions or siphons. Drainage of the water is free, therefore it is essential that the drain is lower than the outlet of the piping. The appliance must be installed in compliance with all local and federal regulations.



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## INSTALLATION & START UP

### MODEL APCE35/35D

#### 4.7 ELECTRIC CONNECTION

The appliance is supplied with the connection cable. To replace the power supply cable, proceed as follows:

- Disconnect the power supply.
- Remove the water drain lever.



- Remove the front panel by unscrewing the 4 side screws.
- Push the connection cable through the strain relief, connect the conductor wires to the corresponding terminals in the junction box and fix them into place.
- Block the cable with the strain relief, and reassemble the front cover panel. The earth wire must be longer than the others so that if the strain relief should break, it will disconnect after the tension wires.

The connection cable must have an adequate section for the power of the appliance and be resistant to a temperature of at least 212°F / 100°C (see technical data table).



**Attach an eyelet to the ground wire to secure it to the ground terminal.**

If you have any issues please consult a qualified electrician or contact the manufacturer.

#### 4.8 EQUIPOTENTIAL

The appliance must be connected to an equipotential system. The connection screw is positioned at the back of the appliance and is identified by the  symbol.

**ATTENTION!** The manufacturer will neither be held responsible for, nor will give any compensation during the guarantee period for any damage caused, and which is due to inadequate installations not compliant with the instructions.

#### 4.9 STARTING UP

Before using the appliance, it is necessary to clean it carefully, especially the tank (see Section 6 - Maintenance).

Check the connection of the appliance and start it up following the instructions in Section 5.4.



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# **USE OF THE MACHINE**

## **MODEL APCE35/35D**

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## USE OF THE MACHINE

### MODEL APCE35/35D

#### 5.1 CERTIFICATION

Before starting for the first time any operating activity, perform the checks provided for in Section 4

- Supply the electric box
- Activate any circuit by turning on the master switch

#### 5.2 OPERATIVENESS

**WARNING:** A complete reading of this instruction manual and of any related attachments is necessary prior to starting any operating activity. The warranty as to the working order of the machine within safety conditions and absolute performance according to its expected use, is strictly dependent on accurate application of this instruction manual and of any related attachments.

#### Operator

He/she should be a person fit for work and able to attend to any needs regarding the machine operation (see Section 3). He/she should not allow any other person to approach the area when the machine is working and should forbid its use by staff unfamiliar with such activities. He/she should follow any directions provided in this manual in order to achieve maximum performance, minimum wear and tear, and greater security for both himself/herself and others.

If your machine is not functioning properly, don't perform any operations that might compromise the good working order of the whole installation. When in doubt, always request the help of a team of specialists authorized by the manufacturer.

✓ ANY VIOLATION OR DAMAGE TO THE EQUIPMENT ON THE PART OF THE USER RELIEVES THE MANUFACTURER FROM ANY LIABILITY AND MAKES THE USER EXCLUSIVELY LIABLE FOR ACCIDENT PREVENTION TO THE COMPETENT AUTHORITY

**WARNING:** It is advisable to read any specific paragraph several times and, if in doubt, to consult the manufacturer indicating the passage whose construction seems unclear.

#### 5.3 INSTRUCTIONS FOR USE

**ATTENTION!** Use the appliance only under surveillance.

Check that the water drain valve is in the closed/off position before starting operation. The drain handle should be in the closed position (horizontal).



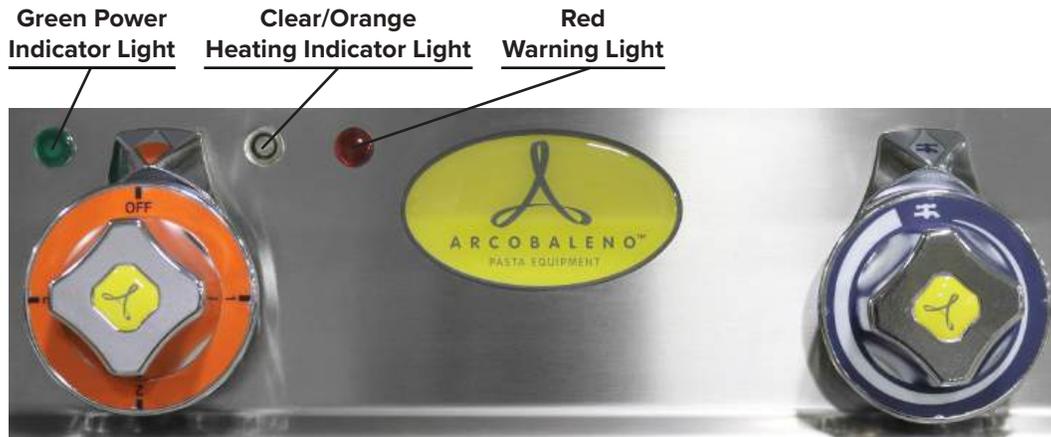
Horizontal = Drain Closed



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## USE OF THE MACHINE

### MODEL APCE35/35D



#### 5.4 OPERATION

1. Verify the drain valve is in the closed position (horizontal).
2. Turn the blue water control knob to fill the tank to the desired level. The water level must be higher than the minimum level mark (-----) but not exceed the maximum level mark (-----) on the tank.

**⚠ WARNING** **DO NOT TURN ON PASTA COOKER WITHOUT WATER IN THE TANK.**  
 Damage from running a dry tank will void the warranty.

3. Switch the red control knob from the **OFF** setting to power setting **3 (highest power level)**.
  - The Green power indicator light illuminates
  - The Red warning light flashes once after the unit is powered on
  - The Red warning light will continue to flash until water sensor detects water
4. When the unit detects water, the Red warning light will turn off. The Clear heating indicator light will illuminate Orange, signifying the water is being heated.
  - If the Red light is lit: Set knob to the **OFF** setting, drain the water, and clean the water sensors (on front wall of the tank) with a scrub pad. (See Pasta Cooker Lights on next page.)
5. Allow 30 minutes for water to come to a boil.
6. Refill the tank as needed during operation.
7. To turn off the appliance, turn the knob into "OFF" position.



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## USE OF THE MACHINE

### MODEL APCE35/35D

#### HEATER SETTINGS

Adjust the control knob between settings 1, 2, and 3 to control heater power level

- Setting 1 = Low (standby mode)
- Setting 2 = Middle (low volume production)
- Setting 3 = High (high volume production)

#### PASTA COOKER LIGHTS

- The green light indicates the power is on.
- The clear light indicates the status of the heating element.
- When actively heating, it will light up orange.
- The red light indicates the detection of water. It will flash once after the unit is powered on.

Out = Water detected in tank

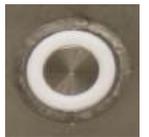
Flashing = Actively searching for water in tank

Solid = Water not detected in tank - See below to reset

If water is not detected in the tank, follow these instructions to reset:

- Turn control knob to the OFF setting
- Wait 20 seconds
- Turn control knob to desired heat setting (1, 2, 3)

**Note:** If water is present in the tank but not detected, it is necessary to turn off the machine, drain the water, and clean the water sensors with a scrub pad. The water sensors are on the front wall of the tank, which is visible when leaning over the front of the pasta cooker. Any questions, please call Arcobaleno.



Water Sensor

#### SEQUENCE OF OPERATION AFTER PASTA COOKER IS TURNED ON

1. Fill the basket(s) without overfilling.
2. When water is ready, submerge baskets.
3. Cook pasta for desired time.
4. Raise baskets.
5. Refill the tank as needed during operation.



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## USE OF THE MACHINE

### MODEL APCE35/35D

#### 5.5 LOCK OUT / TIME OUT MODE

If filling the tank with water takes longer than 6 minutes and/or the water is not detected the unit will go into lock out mode. This is indicated by the Red water indicator light illuminating solid red.

Events which can cause lock out mode include the drain valve being open, obstructed water sensor(s), problems with the water supply, etc.

If the machine is in lock out mode, follow these instructions to reset:

- Turn control knob to the OFF setting
- Wait 20 seconds
- Turn control knob to desired heat setting (1, 2, 3)

If the Red water indicator light continues to flash when the tank is filled with water:

- Turn off the machine using the control knob
- Drain the water
- Clean the water sensors located on the front wall of the tank
- Perform start up procedure to confirm machine is operational
- Call Arcobaleno with any questions

**IMPORTANT:** Keep the water sensors clean. The water sensors are on the front wall of the tank, which is visible when leaning over the front of the pasta cooker. There is an upper and a lower water sensor. The water sensors can be cleaned with a scrub pad.



**Water Sensor**

**IMPORTANT:** Wastewater when discharged into the building drainage system shall be at a temperature not higher than 140°F (60°C). Discharging water over 140°F may cause damage.



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## USE OF THE MACHINE

### MODEL APCE35/35D

#### 5.6 EMPTYING THE TANK

- ⚠ WARNING** **PRIOR TO DRAINING PASTA COOKER: TURN MACHINE OFF.**
- A. Wait 10 minutes OR until water reaches 140°F (60°C) before draining.**
- B. Add 1 gallon of cold water before draining.**
- Failure to do so will result in machine damage and will void the warranty.**
- ⚠ WARNING** **The High Temp Safety will trigger if you leave the unit on and drain the water. It is NOT an auto shut-off. It is a precautionary measure to prevent catastrophic damage. Do NOT implement it into daily operation.**
- If triggered, be extremely cautious and contact the manufacturer IMMEDIATELY.**

1. Turn machine off by setting the red control knob to the **OFF** setting.
2. Allow water to cool to 140°F (60°C). 1 gallon of cold water can be added to expedite cool down.
3. Drain water by opening the front door and rotating the drain handle from the horizontal (closed) position to the vertical (open) position.



Horizontal = Drain Closed



Vertical = Drain Open

**IMPORTANT:** Wastewater when discharged into the building drainage system shall be at a temperature not higher than 140°F (60°C). Discharging water over 140°F may cause damage.



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## USE OF THE MACHINE

### MODEL APCE35/35D

#### 5.7 TROUBLESHOOTING

Problem	Possible Cause	Solution
Water not heating up (boiling)	No power supplied	Verify power is being supplied to the unit.
	Knob set to Off or setting 1 (low)	Turn knob to setting 3 (high).
	Water not detected (indicated by flashing or solid red indicator light)	Turn unit off and clean the water sensors.
Solid red indicator light	Unit not detecting water	Turn unit off and clean the water sensors.
	Pasta cooker in lock out/time out mode due to drain valve being open, obstructed water sensor(s), problems with the water supply, etc.	Resolve the issue, then turn off the machine for 20 seconds to reset.
Unit not filling with water	Drain valve open	Ensure the drain valve handle is in the closed/off position (horizontal).

If the problem persists and you cannot find a solution, turn off the unit and notify the Arcobaleno Service Department at 800-875-7096.



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**MAINTENANCE**  
MODEL APCE35/35D

**SECTION 6**

CLEANING AND MAINTENANCE..... 29  
GENERAL..... 30  
ROUTINE MAINTENANCE ..... 30  
SCHEDULED MAINTENANCE..... 30



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## MAINTENANCE

### MODEL APCE35/35D

#### 6.1 CLEANING AND MAINTENANCE

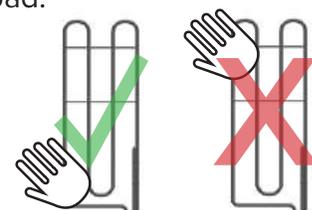
**ATTENTION!** During cleaning, do not wash the external parts of the appliance with direct sprays of water or with high pressure.

After every use, clean the appliance thoroughly. Daily cleaning after switching off the appliance ensures the perfect functioning and long life of the appliance.

Before starting to clean the appliance, turn the unit off and disconnect the power supply. Make sure the unit is fully cooled before touching to avoid injury. The parts in steel must be washed with hot water and neutral detergent, then rinsed thoroughly in order to eliminate all traces of detergent; after which, dried with a dry cloth. Do not use abrasive or corrosive detergents.

##### Daily Cleaning:

- Ensure the unit is off and has returned to room temperature.
- Clean the walls of the tank with a mild detergent and non-abrasive cleaning pad.
- Ensure water sensors are free of scale and film to ensure proper operation.
- Heating element can be rotated into the vertical position to allow for easier cleaning of the bottom of the tank. The heating element should be rotated from the front left corner. Do not rotate from the rear left corner, as this will result in damage to the heating element.



##### Descaling:

- Fill tank with water adding a cup of distilled white vinegar.
- Allow to soak overnight to loosen hard water scale.
- Scrub to remove scale.
- Thoroughly rinse to neutralize the distilled white vinegar.

#### PROCEDURE TO FOLLOW IF THE APPLIANCE IS NOT GOING TO BE USED FOR SOME TIME

Clean and dry the appliance carefully according to the instructions. Disconnect the power supply.

#### PROCEDURE TO FOLLOW IN THE EVENT OF A BREAKDOWN

In the event of breakdown, turn off the appliance, disconnect the power supply by using the device situated above the appliance and notify the after sales service.

#### MAINTENANCE (ONLY FOR QUALIFIED PERSONNEL)

Any kind of maintenance must only be done by qualified personnel. Before carrying out maintenance, remove the plug or switch off the switch above the appliance. Empty the tank when it is full.

#### ACCESSIBILITY

To get to the junction box, remove the front cover panel of the appliance. The control elements are reached from the front control panel; unscrew the cap of the Water Filling Tap, unscrew the fixing



screws from the control panel and remove it.

## 6.2 GENERAL

The maintenance plan includes routine procedures, that is operations that should be performed daily and don't need any special instruments and/or equipment; and scheduled procedures, that is operations which may involve partial disassembly and removal of safety devices.

For scheduled maintenance procedures contact only competent and experienced department maintenance staff.

**WARNING:** Prior to carrying out any maintenance procedure make sure that the equipment is deactivated from the main power.

## 6.3 ROUTINE MAINTENANCE

### Daily procedures before putting the machine into service:

Carry out a visual inspection by verifying the correct tightening/clamping of any component; perform a test on the idling machine in order to locate any faults/defects, creakings, abnormal noises, etc., and operate as deemed necessary.

**WARNING:** In case of abnormal conditions or failure of any equipment component first make sure that the instructions provided in the previous paragraphs have been followed correctly.

DON'T ever carry out rush or coarse repairs which might compromise the good working order of the machine and of any related equipment. Whenever in doubt, request servicing by specialized staff authorized by the manufacturer.

### Daily procedures to be carried out once the work shift ends:

Proceed with an accurate cleaning of the entire machine. Make sure to remove any product residual. Clean carefully by using cloths dampened with water and vinegar; don't use any type of abrasive, chemical, and/or strong detergent.

## 6.4 SCHEDULED MAINTENANCE

### Procedures carried out semi-annually:

Check the safe tightening/clamping of any element that makes up the equipment by requesting the assistance of skilled and experienced department maintenance personnel. Should any excessive wear and tear or breakage be found proceed with proper replacement.

### Procedures carried out annually:

Check the conditions of any electric components and proceed with proper replacement as deemed necessary in case of fault or wear and tear; for any operation contact skilled and experienced maintenance personnel.



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**ADDITIONAL  
USAGE GUIDELINES**  
MODEL APCE35/35D

**SECTION 7**

DURING USAGE.....32  
UNAUTHORIZED USE .....33



## ADDITIONAL USAGE GUIDELINES MODEL APCE35/35D

### 7.1 DURING USAGE

Expected use - precautionary standards and measures:

A correct use of the machine allows operators to fully benefit from its performance within complete safety conditions. Such potential is guaranteed only by compliance with the directions provided thereunder, therefore:

ALWAYS follow this manual's directions and instructions and, prior to start up production, verify the integrity of the machine parts.

ALWAYS observe any instructions and possible warnings marked on the machines; any warning sign displayed on the machine should always be readable.

ALWAYS assess the appropriateness of the upkeep (cleaning, etc.) both of the machine and of its main parts.

ALWAYS verify the suitability and working order of the electrical system; in particular check the connection and make sure there are no insecure or dangerous connections.

ALWAYS work under the best lighting conditions as to the whole installation and, in particular, in the application area.

Before leaving the work area, ALWAYS turn off the machine.

At any time during inspections, repairs, routine maintenance services of the machine, ALWAYS disconnect the machine and the electric box.

ALWAYS keep clean and dry the floor surrounding the machine.

At any time during operation, ALWAYS wear suitable work clothes (including individual safety devices) subject to work environment safety standards and warning signs displayed on the equipment designed to prevent possible accidents.

ALWAYS report any defect during running (suspected breakage, incorrect movements, excessive noise) to the department head and put the machine out of order by disconnecting the equipment. Use proper signs to indicate that the machine or the whole production line is out of order.

ALWAYS use the machine in a sheltered area, within a suitable operating environment as specified in this manual.

ALWAYS use original replacement parts.

In case of servicing of the machine's electric system ALWAYS contact qualified and trained personnel.

In case of doubt as to the real construction of any operating procedures described in this manual, ALWAYS contact the manufacturer; don't perform any actions if the operating procedures seem unclear to you.

**7.2 UNAUTHORIZED USE - UNEXPECTED USE - USE NOT RECOMMENDED - EXPECTED AND UNEXPECTED IMPROPER USE**

Any machine usage for unauthorized operations, its improper use and lack of service can endanger personnel safety in addition to compromising functionality and security.

The measures provided hereunder, which obviously cannot cover the whole spectrum of improper usage possibilities, represent those more “reasonably” expected and, therefore, should be considered absolutely forbidden:

NEVER use the machine under unexpected environmental conditions.

NEVER use the machine with “temporary” connections, such as temporary cables which are not insulated.

NEVER allow any unfit person to use the machine.

NEVER use the machine without wearing suitable work clothes (including individual safety devices) subject to work environment safety standards and warning signs displayed on the equipment designed to prevent accidents.

NEVER change any safety devices, remove protection measures and/or damage the equipment.

NEVER leave the machine unattended when already qualified for operating activities.

NEVER use the machine to perform different tasks from the ones it was intended to.

NEVER change functional and performance features of the machine and/or of its components in order to increase production capacity.

NEVER allow personnel unfamiliar with ongoing operations to approach the area when the machine is working.

NEVER use or service the machine under inadequate or poor lighting/visibility.

NEVER use the machine if the content of this instruction manual was not fully understood.

NEVER carry out any routine maintenance activity, inspections or repairs without first deactivating the machine and the whole production line.

NEVER use any replacement parts not original or not recommended by the manufacturer.

NEVER have the machine serviced by inexperienced staff.

NEVER leave the machine unattended after any service without posting the appropriate warning sign and informing the department head.



**ARCOBALENO®**

# **SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS**

**MODEL APCE35/35D**

## **SECTION 8**

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## SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCE35/35D

### 8.1 SCRAPPING AND DISPOSAL

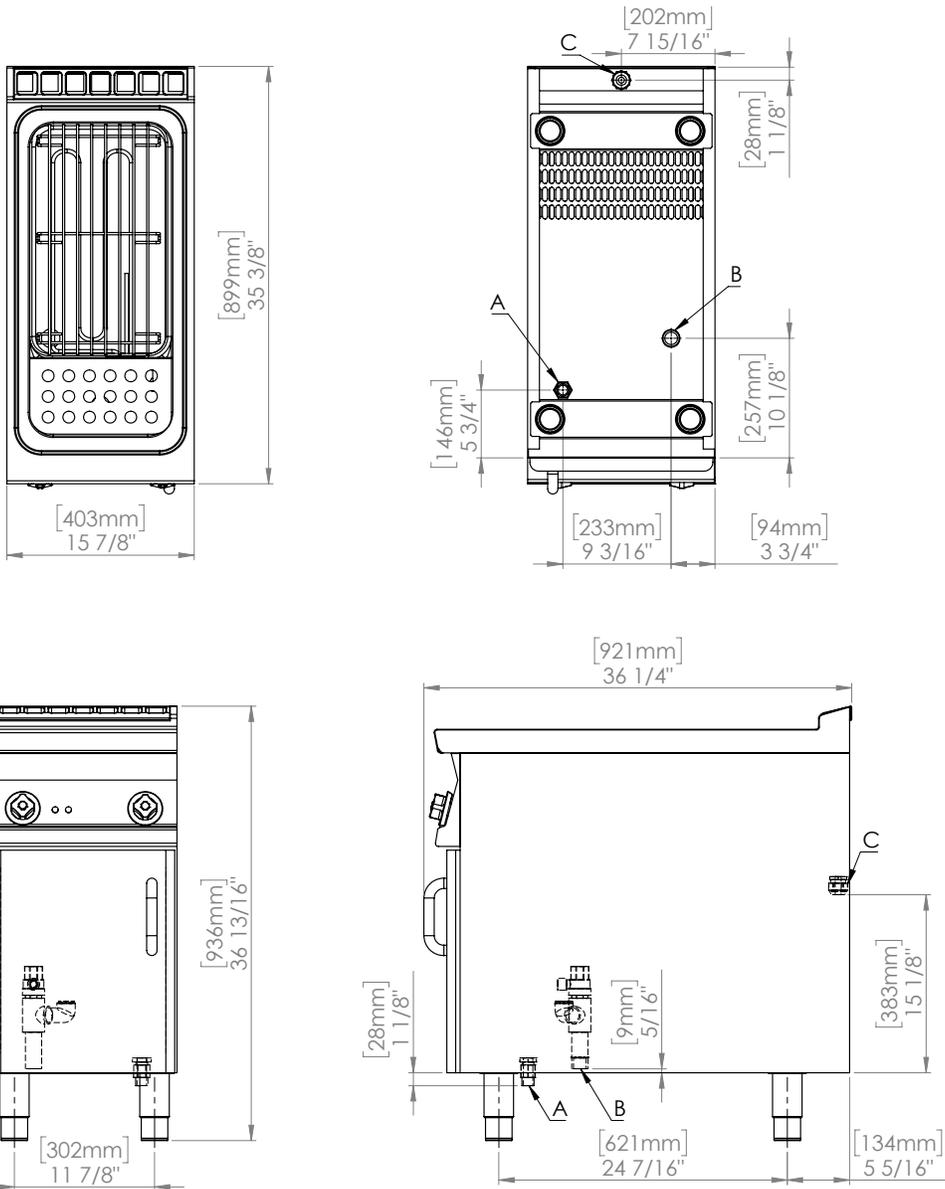
Should the machine be scrapped, you need to arrange for disposal of its parts by taking into consideration their different nature. For the above purpose, it may be advisable to contact companies specialized in this field which, in any case, abide by the law in force in the machine installation country as to disposal of solid industrial wastes.

**WARNING:** Don't drop the machine in very busy areas as it might endanger persons lives, minors and animals in particular; the owner of the machine shall be held responsible for any claims arising in connection with the above.



**8.2 MACHINE AND CONNECTIONS**

**TABLE A - APCE35**



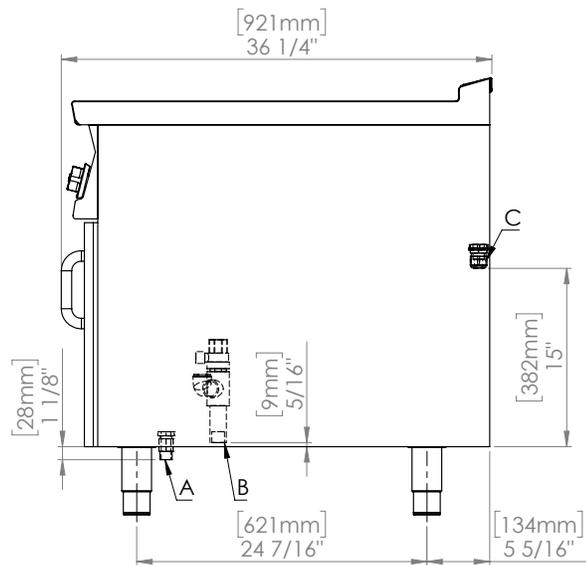
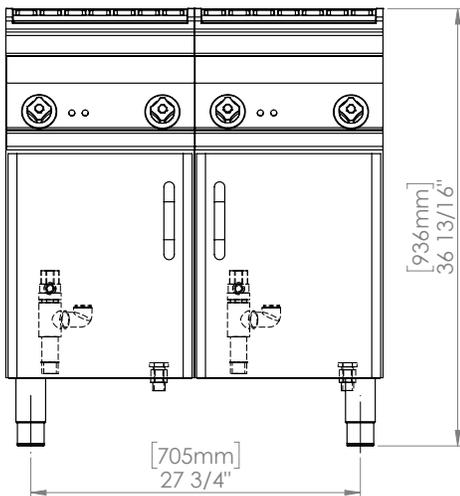
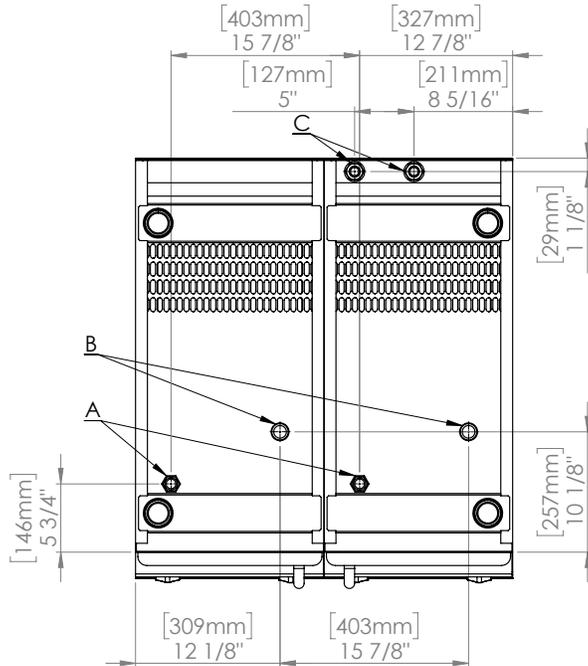
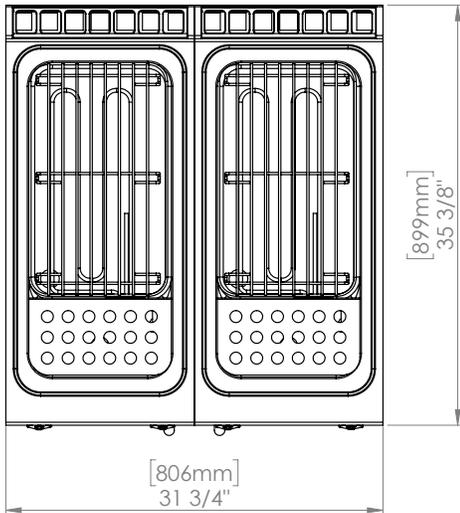
A	B	C
Water Inlet - 3/4" NPTM	Water Drain - 1" NPTM	Electrical Connection - 230V 3PH 60HZ



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**SCRAPPING & DISPOSAL,  
PARTS & ELECTRICAL DIAGRAMS**  
MODEL APCE35/35D

**TABLE B - APCE35D**



A	B	C
Water Inlet - 3/4" NPTM	Water Drain - 1" NPTM	Electrical Connection - 230V 3PH 60HZ



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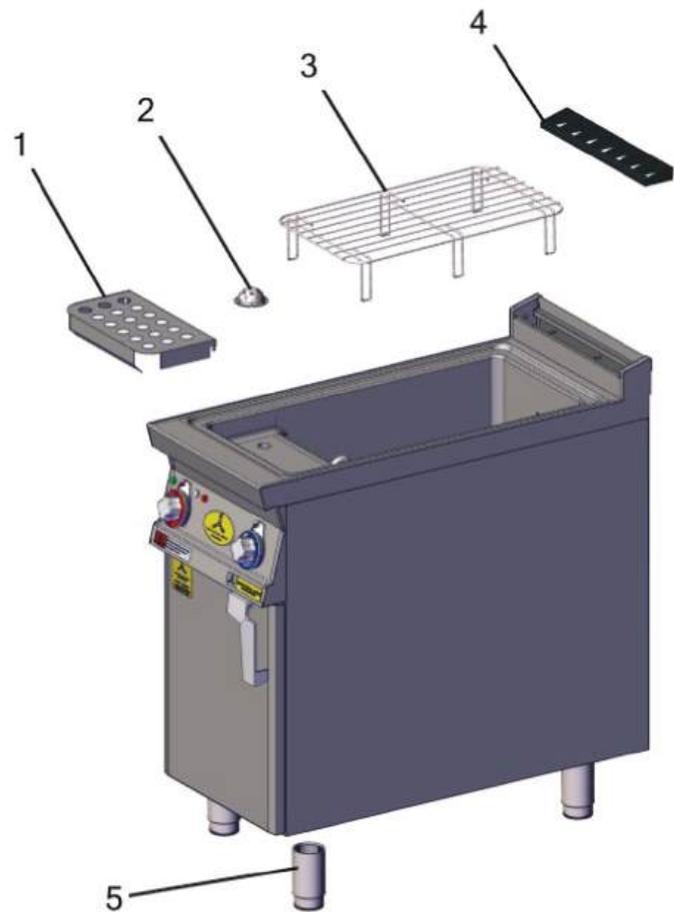
## SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCE35/35D

### 8.3 PARTS DIAGRAMS

TABLE 1 - REMOVABLE PARTS

Item No.	Description	Part No.
1	Basket Holder	A544412900
2	Drain Filter	A531042800
3	Wire Basket Grate (35)	A531037701
4	Vent	A532004100
5	Adjustable Foot	A531075200

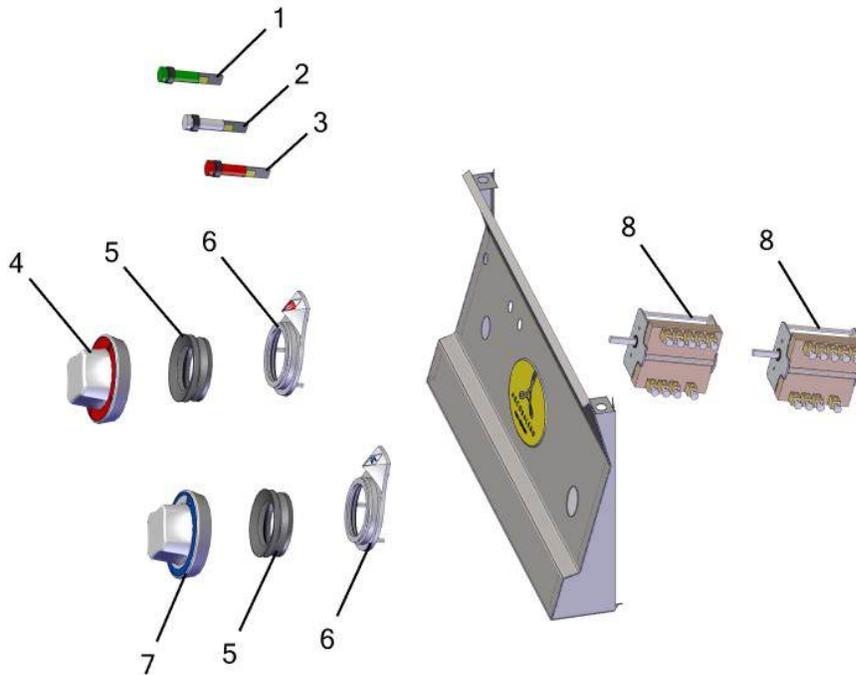




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**SCRAPPING & DISPOSAL,  
PARTS & ELECTRICAL DIAGRAMS**  
MODEL APCE35/35D

**TABLE 2 - CONTROL PANEL**



Item No.	Description	Part No.
1	Green Power Light	A537014201
2	Clear Heating Light	A537014101
3	Red Warning Light	A537031901
4	Red Electric Control Knob	A536041700
5	Seal Casing for Knob	A536042100

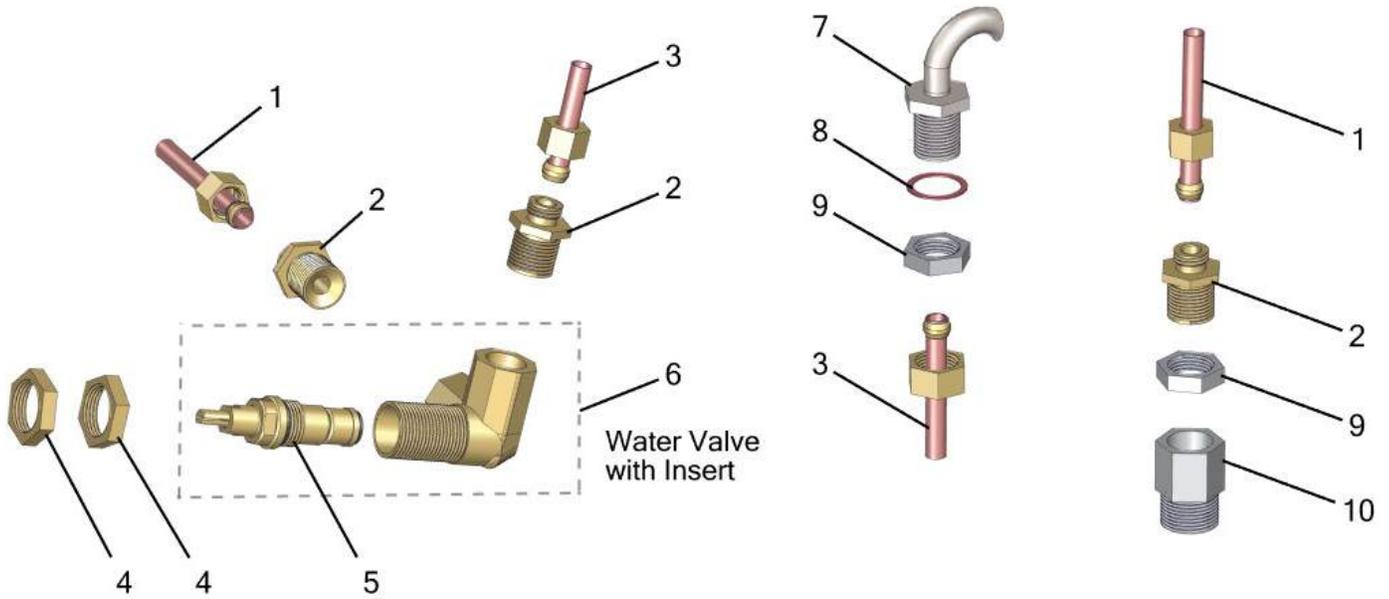
Item No.	Description	Part No.
6	Knob Ring	A536042300
7	Blue Water Control Knob	A536042000
8	Commutator	A537050300



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**SCRAPPING & DISPOSAL,  
PARTS & ELECTRICAL DIAGRAMS**  
MODEL APCE35/35D

**TABLE 3 - WATER LINE PARTS**



Item No.	Description	Part No.
1	Manual Lower Water Supply Line with Fittings	A533159501
2	Water Line Junction	A533144900
3	Water Spout Line with Fittings	A533095302
4	Water Valve Hex Nut	A533080500
5	Water Control Valve Insert Only	A533136001
6	Water Control Valve with Insert	A531037601
7	Water Spout	A531037500
8	Water Spout Sealing Ring	A533048800
9	Water Line Hex Nut	A533048700
10	Water Line Inlet Fitting	A533075200

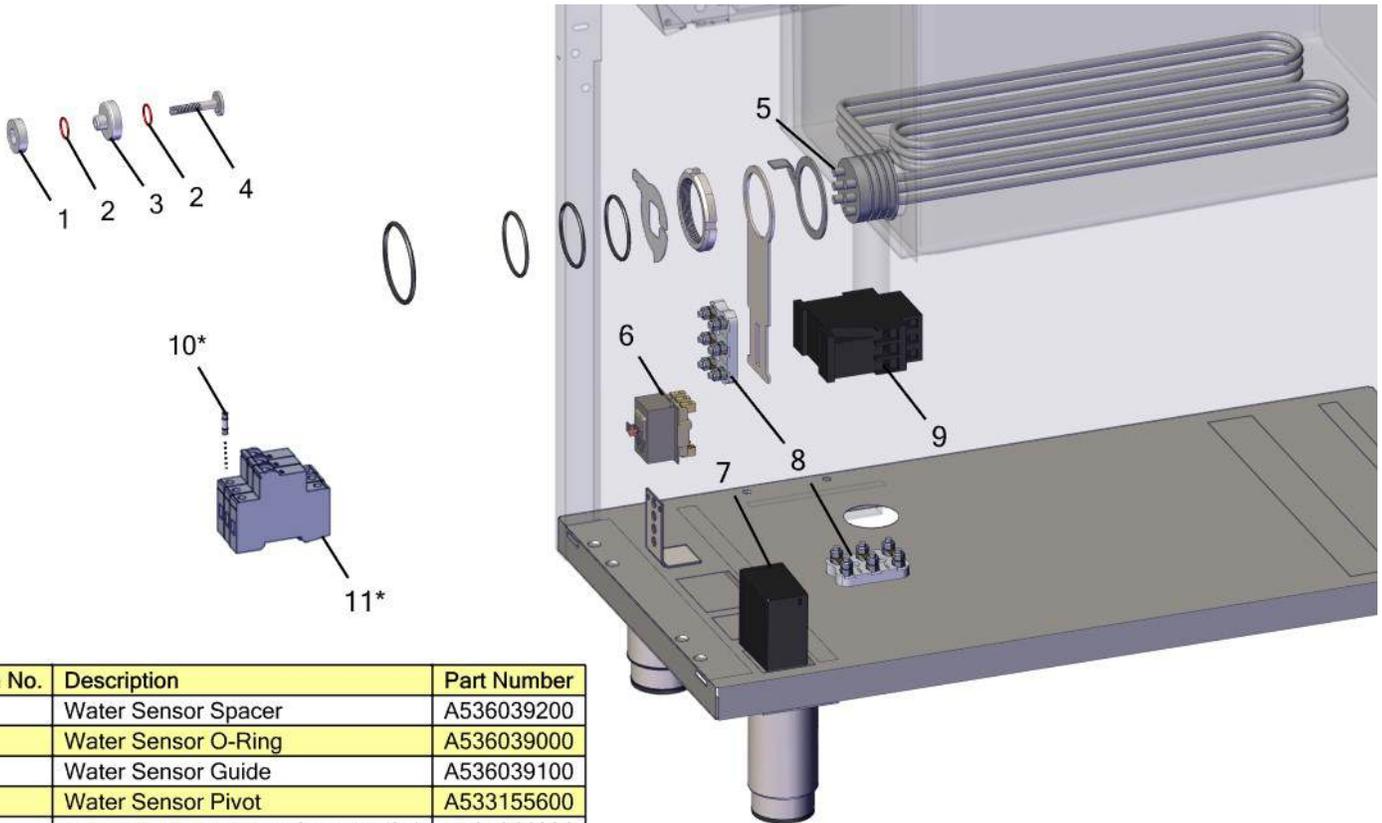


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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCE35/35D

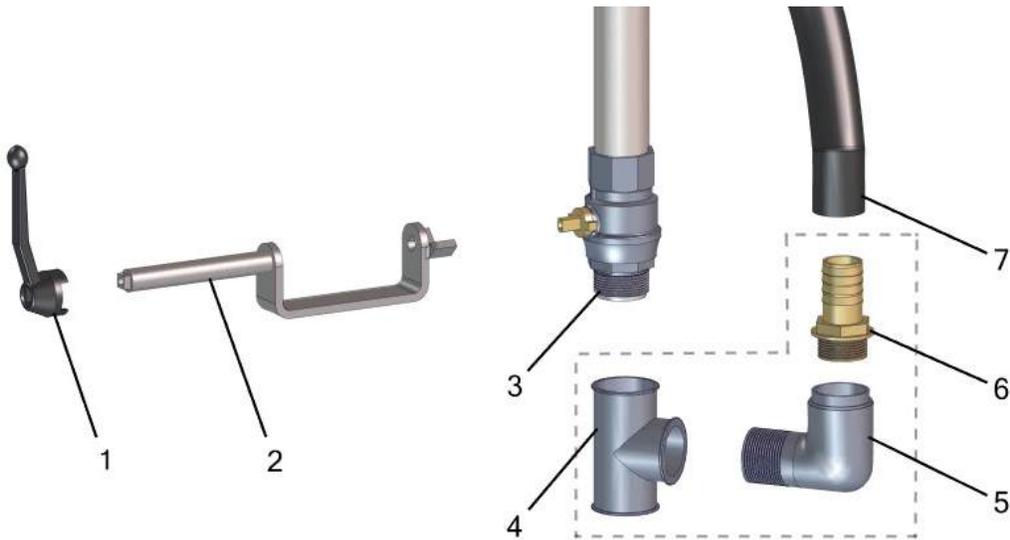
TABLE 4 - ELECTRONICS



Item No.	Description	Part Number
1	Water Sensor Spacer	A536039200
2	Water Sensor O-Ring	A536039000
3	Water Sensor Guide	A536039100
4	Water Sensor Pivot	A533155600
5	Heating Element With O-Rings (35)	A537044801
6	High Temperature Safety	A537050402
7	Safety Relay	A537062800
8	Terminal Block (White)	A537058401
9	Contactor	A537009501
10*	*Fuse (APCA/E35D Only)	A537054700
11*	*Fuse Holder (APCA/E35D Only)	A537054600

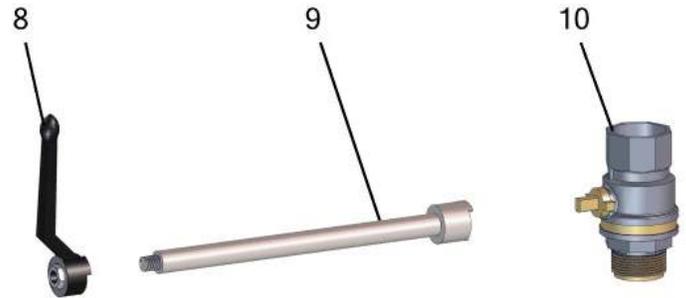


**TABLE 5 - DRAIN PARTS**



Drain Pipe and Elbow Assembly

Item No.	Description	Part No.
1	Ball Valve Handle (New Style)	A531044101
2	Handle Extension (New Style)	A533157303
3	Ball Valve (New Style)	A531044001
4	Drain Tee	A533040000
5	Drain Elbow	A533157500
6	Barbed Drain Hose Fitting	A533039900
7	Overflow Drain Hose	A546006100
8	Ball Valve Handle (Old Style)	A531044100
9	Handle Extension (Old Style)	A533157300
10	Ball Valve (Old Style)	A531018600





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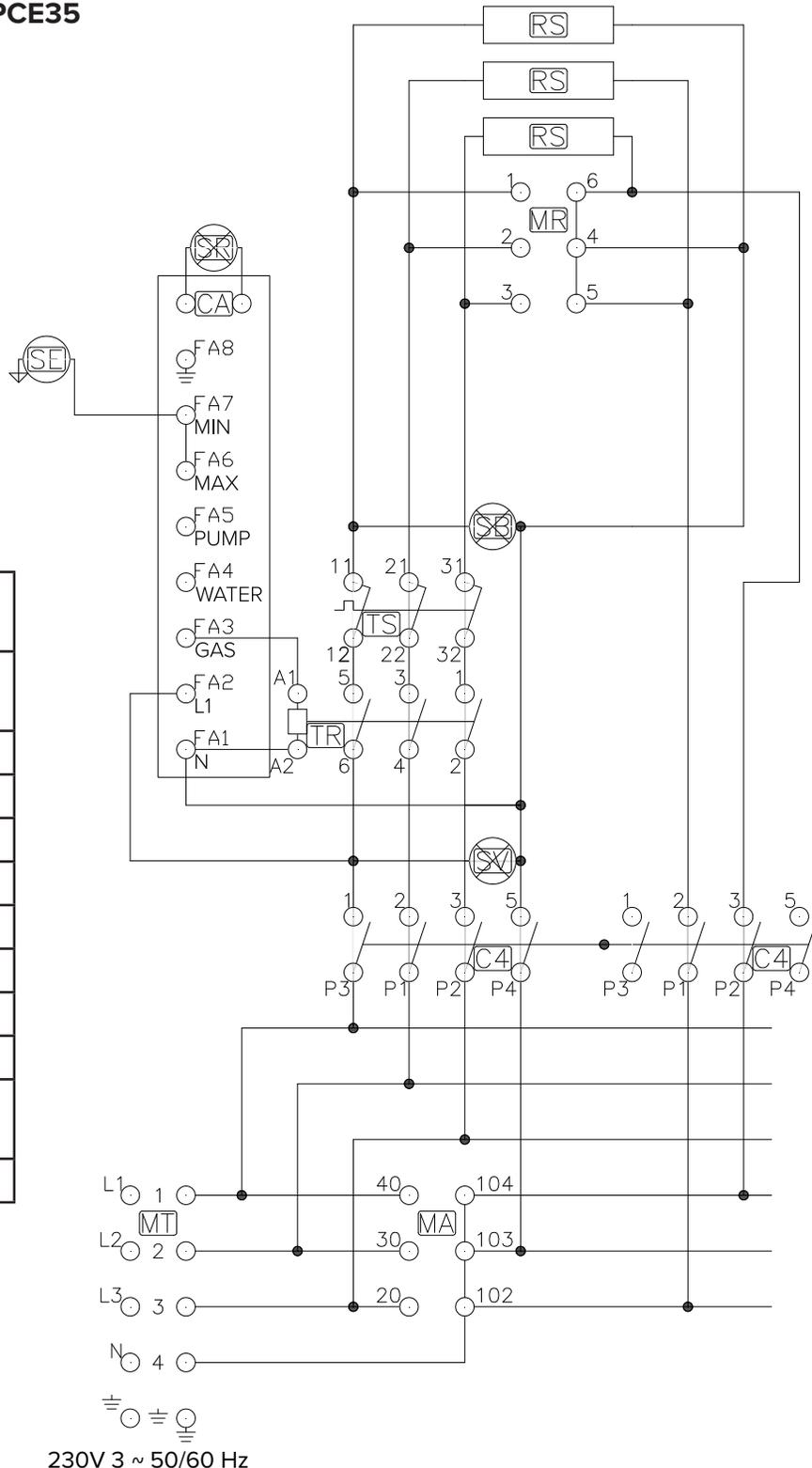
# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCE35/35D

## 8.4 ELECTRICAL DIAGRAM: APCE35

### APCE35

<b>MT</b>	Three-Phase Power Supply Terminal Block
<b>MA</b>	Power Switching Terminal Block
<b>C4</b>	4-Pole Commutator
<b>SV</b>	Green Power Light
<b>TR</b>	Contactor
<b>TS</b>	High Temperature Safety
<b>SB</b>	Clear Heating Light
<b>SE</b>	Water Sensor
<b>CA</b>	Safety Relay
<b>SR</b>	Red Warning Light
<b>MR</b>	Heating Element Terminal Block
<b>RS</b>	Heating Element



230V 3 ~ 50/60 Hz



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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCE35/35D

## ELECTRICAL DIAGRAM: APCE35D

### APCE35D

<b>MT</b>	Three-Phase Power Supply Terminal Block
<b>MA</b>	Power Switching Terminal Block
<b>C4</b>	4-Pole Commutator
<b>SV</b>	Green Power Light
<b>TR</b>	Contactor
<b>TS</b>	High Temperature Safety
<b>SB</b>	Clear Heating Light
<b>SE</b>	Water Sensor
<b>CA</b>	Safety Relay
<b>SR</b>	Red Warning Light
<b>MR</b>	Heating Element Terminal Block
<b>FS</b>	Fuse*
<b>RS</b>	Heating Element

**\*WARNING:** For continued protection against fire and electric shock, replace with same type and rating of fuse. (LP-CC-25A, 600V~ IR200kA)



Intertek

CONFORMS TO UL STD 197; NSF/ANSI STANDARD 4  
CERTIFIED TO CSA STD C22.2 #109



Intertek

